

THE Crunkleton

cocktails

The Gin Gin Mule by Audrey Saunders 14

Gin, Ginger, Mint, Angostura, Fresh Squeezed Lime

This tippie is two drinks in one. It takes the ingredients in the Mojito and melds it with the ingredients of a Moscow Mule. The twist is we use gin to bring them together. We love this 2005 drink at The Crunkleton and we applaud Audrey Saunders for creating it.

Elderflower Sour by Gary Crunkleton 13

London Dry Gin, Ginger, Elderflower, Fresh Squeezed Lime

This floral concoction gets its due from the botanicals of the gin, pepper from the ginger, and tartness from the lime. This drink is one of our most popular and the neighborhood loves it.

The Old Fashioned Cocktail by Origins Unknown 14

High Proof Bourbon, Sugar, Bitters, Orange Peel Swath

This is the one that started it all way back in the 19th century. Some historians claim the drink originated in Louisville while others stick by the opinion of "I don't know."

A Dusty Cactus by Nathaniel Wescott 16

Tequila Reposado, Fresh Squeezed Lime, Habanero Shrub, Cbampagne, Mole Bitters

The Dusty is a relatively new drink that turns eight years old this year. It's popularity transcends its relatively young age and is sure to be on its way to becoming a classic. Cheers to its longevity at The Crunkleton.

Sazerac by Thomas Handy or William "Billy" Wilkinson 14

Rye Whiskey, Sugar, Peychaud's Bitters, Pernod, Lemon Peel

This is the most brilliant drink on the menu. It earns Magna Cum Laude at this place. Five simple ingredients when properly mixed together in a little chilled glass create a drink that quenches one's thirst upon the first sip and soothes the soul near the end. Please sip this drink and appreciate its complexities and depths. There is a reason why this drink is a classic cocktail and it is revealed after you enjoy one.

Bourbon Bramble by Gary Crunkleton 14

High Proof Bourbon, Orange Blossom, Marasca Cherry Paste, Fresh Squeezed Lemon

The bramble is a cocktail from London that uses gin and fresh fruit. We take their idea and Americanize it with bourbon and cherries. It's served in a julep cup which keeps it cold when the weather is not.

Caipirinha by The Country of Brazil 12

Cachaca, Sugar, Fresh Squeezed Lime

Shake Shake Shake and Shake this drink to get it right. It is cold and delicious, We have brought Brazil's National Cocktail to The Crunkleton because we trust you will know what to do with it. That's right, drink it and have fun!

A Mezcal Sour by Jonab Gibbs 15

Mezcal, Ginger, Sugar, Egg Whites, Mole Bitters, Fresh Squeezed Lime

Since Mezcal and Pisco are two of the three worlds oldest spirits, we decided the two are interchangeable in drink making. Enjoy this sour! It will be one of our more popular drinks this Spring and Summer.

Paper Plane by Sam Ross 13

High Proof Bourbon, Aperol, Fresh Lemon, Amaro Nonino

The Paper Plane was created in 2007 as a Last Word variation and made famous at Milk & Honey. It is named after the famous British singer M.I.A.'s track of the same name that was a hit on the radio that summer.

Penicillin by Sam Ross 14

Blended Scotch Whiskey, Islay Whiskey, Ginger, Honey, Fresh Squeezed Lemon

Warm and soothing flavors offered by all of the ingredients in a balanced effort make this drink a true delight. Its flavors will be admired by the sagacious drinker that appreciates quality. Is that you?

Hemingway Daiquiri by Constantino Ribalaigua Vert 14

Aged Rum, Fresh Lime, Fresh Grapefruit, Luxardo Maraschino, Demerara

Originally created by the Head Bartender at La Floridita in Havana, Cuba for the famed writer of the same name. The drink in its inception had no sugar due to Hemingway being afflicted with a rare hereditary disease that leads to diabetes. It has, thankfully, since been balanced with sugar. Join Ernest on the patio of his favorite bar in Havana for one of its famed sunsets with each sip.

Bee's Knees by Ms Margaret Brown 13

Tanqueray Gin, Honey, Fresh Lemon

A simple drink created by a complex woman in the early 20th Century. Ms Margaret Brown was married to a millionaire miner from Denver but made the drink popular while partying in the womens-only bars of Paris. She was also known as the "Unsinkable Molly Brown" after dramatically surviving the sinking of the Titanic.

Dark & Stormy by Origins Unknown 14

Plantation O.F.T.D High Proof Rum, Ginger, Fresh Lime, Demerara

In the early 19th century England's Royal Navy opened a ginger beer plant in Colonial Bermuda. The drink was originally made with a dark demerara rum and ginger beer which were both part of the sailors daily rations. Lime was also given to the sailors as it helped to stave off Scurvy and was long kept as a military secret by the British Navy. Today, it is the national drink of Bermuda and a small slice of Carribean history in a glass.

Spanish Gin & Tonic by Origins Unknown 13

Mabon Gin, Fentimans Tonic, Herbs & Spices

This drink is a swirling dance between the bittersweet tonic water and the botanicals of the gin. The dance is propelled forward by an array of aromatics that have been added to the glass. A cocktail like this could only originate far to the west of London in what is, surprisingly, one of the top gin drinking countries in the world, Spain.

BARREL AGED COCKTAILS 18

We take cocktail ingredients and make drinks inside of a charred oak barrel. We choose drinks where the flavors gained from resting in the oak barrel enhance the drink to make it better. And, it doesn't stop there. Aging the drink in the barrel allows the various ingredients to meld together and round out the flavor towards a new expression all together. The various collective flavors from all of the spirits dumped into a barrel meld together to create a totally different flavor profile. It is an amazing approach to cocktail making that was taught to our bar over ten years ago by Jeffrey Morgenthaler, its innovator.

Barrel Aged Vieux Carre

Rye Whiskey, Benedictine, Cognac, Peychaud's, Carpano Antica

Barrel Aged Martinez

Gin, Maraschino Liqueur, Angostura, Punt e Mes

Barrel Aged Rye Manhattan

High Proof Rye Whiskey, Carpano Antica, Regan's Bitters

Barrel Aged Negroni

Gin, Campari, Carpano Antica, Peychaud's

DRAFT BEERS 8

FONTA FLORA

WHIPPOORWILL WIT • Witbier

Morganton, NC

4.9% ABV • 16oz.

WESTBROOK BREWING

GOSE

Mount Pleasant, SC

4% ABV • 16oz.

GREAT LAKES

ELLIOT NESS • Vienna Lager

Cleveland, OH

6.1% ABV • 16oz.

BLACKBERRY FARMS

CLASSIC • Belgian Saison

Maryville, TN

6.3% ABV • 16oz.

ALLAGASH

SAISON VIOLETTE • Belgian Saison

Portland, ME

6% ABV • 16oz.

HIGHLAND BREWING

DAYCATION • Session IPA

Asheville, NC

4.9% ABV • 16oz.

MAINE

LUNCH • IPA

Portland, ME

7% ABV • 16oz.

ANDERSON VALLEY BREWING

WILD TURKEY STOUT • American Stout

Boonville, CA

6.9% ABV • 16oz.

NORTH COAST

SCRIMSHAW • Pilsner

Fort Bragg, CA

4.5% ABV • 16oz.

SALUD CERVEZERIA

DEL PATIO • Mexican Lager

Charlotte, NC

4% ABV • 16oz.

LAGUNITA'S

HAZY MEMORY • NE IPA

Petaluma, CA

8% ABV • 16oz.

BOTTLED BEERS 4

MILLER HIGH LIFE

MICHELOB ULTRA

BUDWEISER

BUD LIGHT

PABST BLUE RIBBON

wine

| SPARKLING | GLASS / BOTTLE |
|---|----------------|
| MIRABELLO Prosecco Veneto, Italy | 13 / 48 |
| MERCAT Cava Brut Catalonia, Spain | 13 / 48 |
| JUVE & CAMPS Cava Brut Rose Penedes, Spain | 13 / 48 |
| NICOLAS FEUILLATTE RESERVE Brut Champagne, France | 19 / 72 |
| WHITE | GLASS / BOTTLE |
| ROCA ALTERRI Txakoli Txakolina, Spain | 14 / 52 |
| HUIA VINEYARDS Sauvignon Blanc Marlborough, New Zealand | 14 / 52 |
| ZEPPELIN Riesling Mosel, Germany | 13 / 48 |
| SUMMER WATER Rose Central Coast, California | 13 / 48 |
| BAUER RIED Grüner Veltliner Wagram, Austria | 14 / 52 |
| GIULIANO ROASATI Pinot Grigio Friuli-Venezia Giulia, Italy | 13 / 48 |
| SIDEKICK Chardonnay California | 10 / 37 |
| CAMBRIA KATHERINES VINEYARD Chardonnay Santa Maria Valley, California | 14 / 52 |
| HEINRICH Naked White Burgenland, Austria | 15 / 58 |
| REKALDE RK Txakoli Txakolina, Spain | 13 / 48 |
| RED | GLASS / BOTTLE |
| COPAIN Pinot Noir Anderson Valley, California | 16 / 62 |
| PUNTO FINAL RESERVE Malbec Mendoza, Argentina | 15 / 58 |
| WILD THING Zinfandel Mendocino, California | 15 / 58 |
| CARLIN Nebbiolo Piedmont, Italy | 16 / 62 |
| NOAH RIVER Cabernet Sauvignon California | 10 / 37 |
| COWHORN Syrah 53 Applegate Valley, Oregon | 15 / 58 |
| ELQUI Red Blend - Carmenere, Syrah, Malbec Blend Chile | 13 / 48 |
| MONTEPELOSO A QUO Super Tuscan Tuscany, Italy | 19 / 72 |
| ARROWWOOD Cabernet Sauvignon Sonoma, California | 17 / 66 |
| SHERRY, PORT & MADEIRA | GLASS |
| BROADBENT RAINWATER Madeira Portugal | 7 |
| FERREIRA TAWNY Port Douro, Portugal | 8 |
| LA GUITA MANZANILLA Sherry Andalucía, Spain | 13 |
| HIDALGO FINO Sherry Andalucía, Spain | 7 |
| TIO DIEGO AMONTILLADO Sherry Andalucía, Spain | 9 |
| GOBERNADOR OLOROSO Sherry Andalucía, Spain | 11 |

WINE BY THE BOTTLE

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| VICE VERSA Cabernet Sauvignon 2016 Napa Valley, California | 190 |
| WESTWOOD Pinot Noir 2017 Sonoma County, California | 130 |
| AUGUST BRIGGS Old Vine Zinfandel 2017 Napa & Contra Costa Co., CA | 100 |
| MACHETE Red Blend California | 112 |
| SCRIBE Estate Rose 2019 Sonoma, California | 75 |
| SCRIBE White Pressed Pinot Noir 2019 Sonoma, California | 80 |
| M.A. MONTICELLI BAROLO BUSSIA RISERVA Nebbiolo 2012 Barolo, Italy | 149 |
| DOMAINE L'OR DE LINE Châteauneuf-du-Pape 2018 Rhone Valley, France | 74 |
| TERROIR Cabernet Sauvignon 2018 Napa, California | 105 |

ALL CREDIT CARD TABS LEFT UNSIGNED WILL BE CLOSED WITH A 20 PERCENT GRATUITY ADDED TO THE TOTAL